

**WHAT IS CLAIMED IS:**

1. (Previously presented) A low-gluten wafer pre-cooked mixture consisting of:  
about 50% of a mixture of wheat starch and pre-gelatinized wheat starch to form a first homogeneous mixture combined with 50% of water, said water being at a temperature of between about 100 degrees Fahrenheit and about 150 degrees Fahrenheit to form a second homogeneous mixture,  
wherein said wheat starch and said pre-gelatinized wheat starch are substantially equal in amount.
2. Cancelled
3. Cancelled
4. Cancelled
5. (Previously presented) The low-gluten wafer pre-cooked mixture according to claim 1, where the water has temperature of about 125 degrees Fahrenheit.
6. Cancelled
7. Cancelled
8. Cancelled
9. Cancelled
10. Cancelled
11. Cancelled

12. Cancelled

13. Cancelled

14. (Previously presented) A low gluten wafer made from the pre-cooked mixture in claim 1.

15. (Previously presented) The low gluten wafer in claim 14 made by the process of:

placing between about 1/20<sup>th</sup> of a teaspoon to about ½ of a teaspoon in volume of the pre-cooked mixture on a substrate;

heating the substrate/pre-cooked mixture in a cooking environment having a temperature between about 250 degrees Fahrenheit to about 400 degrees Fahrenheit for between about 5 minutes to about 10 minutes; and removing the low gluten wafer from the substrate.

16. Cancelled

17. Cancelled

18. (Cancelled)

19. (Cancelled)

20. (Cancelled)